

Baylee Keeling

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TECHNICAL SKILLS

Cuisine Styles

Plant-based • Italian • Asian Fusion • French

Kitchen Skills

Cost Control • Butchery

Operations

Supplier Negotiation

Soft Skills

Time Management • Team Leadership • Training

PROFILE

Experienced Chef with 3+ years focusing on Fine Dining. Known for leadership.

EMPLOYMENT HISTORY

Sous Chef — Haag - Yundt (2020-07-12 - 2021-10-20)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Pastry Chef — Romaguera Group (2015-05-23 - Present)

- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Deckow Group (2024-05-25 - Present)

- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Catered private events for up to 65 guests with 95%+ client satisfaction.
- Maintained food cost under 32% with vendor negotiations and waste controls.

PROJECTS

solium - Devolved asynchronous matrices <https://powerless-subexpression.info/>

ACADEMIC BACKGROUND

B.A. Hospitality Management, Schroeder Inc University (2025)

CERTIFICATIONS

- Certified Sommelier (optional)